

KAMBROOK

THE SMARTER CHOICE



Profile Sandwich Press

KSG220/KSG440

Instruction Booklet

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au

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Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Sandwich Press

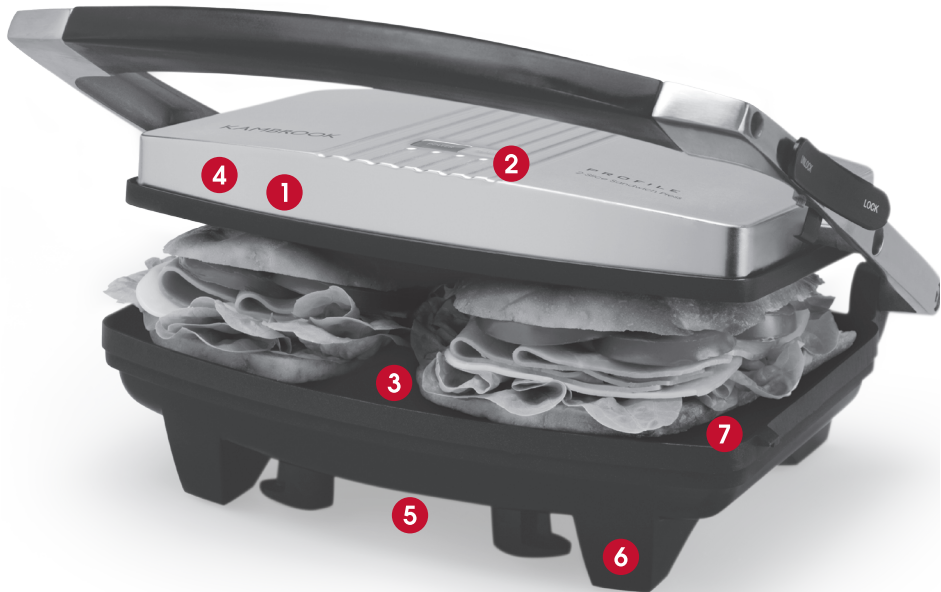
- Carefully read all instructions before operating the Sandwich Press and retain them for future reference.
- Remove any packaging material and promotional labels before using the sandwich press for the first time.
- Do not place the Sandwich Press near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, etc.
- Do not place the Sandwich Press on or near a hot gas or electric burner, or where it could touch a heated oven. Use the sandwich press well away from walls.
- When using the Sandwich Press, provide adequate space above on all sides for air circulation.
- Do not place the Sandwich Press on any surface that may be affected by heat. The use of a heat resistant mat is recommended on these surfaces.
- Do not use on metal surface, for example a sink drain board.
- Always ensure the Sandwich Press is properly assembled before use.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- Do not touch hot surfaces. Use handle at the front of the Sandwich Press lid to lift and open.
- Do not leave the appliance unattended when in use.
- Do not place anything on top of the Sandwich Press when the lid is closed, when in use and when stored.
- Always switch off at the power outlet and then unplug the power cord when not in use. Allow all parts to cool before disassembling for cleaning.
- Keep the exterior housing and non-stick cooking plates clean. Follow the cleaning instruction provided in this book. Important Safeguards For All Electrical Appliances

Important Safeguards For All Electrical Appliances

- Unwind the cord fully before use.
- To protect against electric shock, do not immerse the appliance, power cord or plug in water or any other liquid.
- Do not let the cord hang over the edge of a table, counter or bench tops, touch hot surfaces or become knotted.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook service centre for examination, replacement and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.

Your Kambrook Sandwich Press

- 1.** KSG220: 1400 watts for quick toasting
KSG440: 2100 watts for quick toasting
- 2.** 'POWER' and 'READY' lights
- 3.** KSG220: Easily fits 2 sandwiches
KSG440: Easily fits 4 sandwiches
- 4.** Stylish stainless steel design
- 5.** Cord storage
- 6.** Non-slip feet
- 7.** Non-stick flat cooking plates



Operating Instructions

Before First Use

Before first use remove any packaging material and promotional labels from the Sandwich Press.

Wipe the housing and cooking plates with a damp cloth then dry thoroughly. Place Sandwich Press on a dry level surface.

When using the Sandwich Press for the first time you may notice a fine smoke haze. This is caused by heating of some of the components and will dissipate. There is no need for concern.

To use the Sandwich Press

1. Ensure the top plate is in the closed position for more efficient pre-heating.
2. Unplug the storage clip along the side arm to unlock the top plate.
3. Insert the power plug into a 230V or 240V power point and switch the power on. The red 'POWER' light on the Sandwich Press will illuminate.
4. Allow the Sandwich Press to pre-heat in the closed position until the green 'READY' light illuminates.
5. During this time, prepare the sandwiches. Place the sandwiches to be cooked towards the rear of the bottom plate.
6. Close the top cooking plate which has a floating design to evenly press down on the sandwiches (see Fig.1).

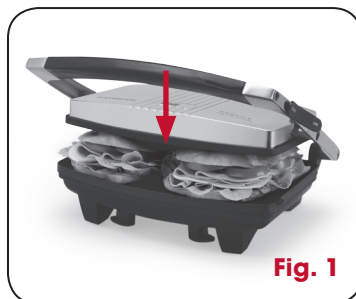


Fig. 1

NOTE: Do not prepare sandwiches directly onto the bottom plate during pre-heating as this will result in uneven toasting of the bread slices and heating of the filling.

NOTE: The locking storage clip should not be used to clamp down the top plate when sandwiches are in the Sandwich Press. The weight of the top cooking plate will gradually press down on the sandwiches during the cooking process.

Toasting of the bread and heating of the filling should take approximately 3-6 minutes. Exact toasting time will be a matter of preference. It will also depend on the type and thickness of the bread and fillings used.

NOTE: The green 'READY' light will cycle on and off during the toasting process indicating that the correct temperature is being maintained.

Operating Instructions continued

When the sandwiches are toasted, use the front handle to open the top plate. Remove the sandwiches using a heat resistant plastic spatula. Never use metal tongs or a knife as these cause damage to the non-stick coating of the cooking plates.

NOTE: Always allow the Sandwich Press to preheat until the green 'READY' light illuminates.



WARNING: The cooking plates are hot. Do not touch during use or when still hot after use.

Hints For Best Results

Bread

Most types of bread can be used: white, wholemeal, kibbled wheat, wholegrain, raisin loaf etc. The Sandwich Press is ideal for toasting focaccia, turkish bread, and baguettes as well as bread rolls. Raisin bread, brioche or other sweet breads which have a high sugar content will tend to brown quicker.

Fillings

Try to use well drained canned or pre-cooked fruit as fresh fruit may give off juices when heated.

Be careful when biting into sandwiches containing fillings such as cheese, tomato or jam as they retain heat and can burn if eaten too quickly.

Healthy snacks

Due to the non-stick coated flat plate design it is not necessary to use any butter or margarine on the outside of your toasted sandwiches.

Care, Cleaning and Storage

Cleaning

Before cleaning, switch the power off at the power point and then unplug the power cord.

Allow the Sandwich Press to cool slightly. The Sandwich Press is easier to clean when slightly warm.

Always clean your Sandwich Press after each use to prevent a build up of baked-on foods.

Wipe cooking plates with a soft damp cloth to remove food residue. To remove baked-on food residue, squeeze some hot water over the food residue then clean with a non-abrasive, soft scouring pad. Wipe clean and dry thoroughly with a soft clean, cloth.

NOTE: The cooking plates have a non-stick coating. Do not use abrasives or metal utensils to remove food residue as they will scratch and damage the coating.

NOTE: Do not use spray-on non-stick cooking sprays or oils as these may affect the performance of the non-stick surface on the cooking plates.



WARNING: Do not immerse any part of your Kambrook Sandwich Press in water or any other liquid.

Storage

Switch the Sandwich Press off at the power point and unplug the power cord from the power point. Allow to cool completely.

Follow cleaning instructions and ensure appliance is completely dry.

Lock the storage clip along the side arm towards the front handle of the Sandwich Press so that the top and bottom cooking plates are locked together (see Fig.2).

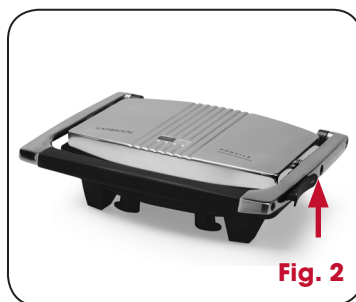


Fig. 2

Wrap the power cord around the cord storage area underneath the appliance.

Store the Sandwich Press on a flat, dry level surface. Do not place anything on top of the Sandwich Press.

Care, Cleaning and Storage continued

NOTE: For convenience the Sandwich Press may be stored standing upright vertical position (See Fig.3).



NOTE: The locking storage clips should not be used to clamp down the top plate when sandwiches are in the Sandwich Press.



WARNING: When moving the Sandwich Press, never lift the Sandwich Press by the power cord.

Recipes

Recipes

Herbed Omelette Sandwich

Serves 2

3 bacon rashers, trimmed and thinly sliced
100g button mushrooms, sliced
¼ cup shallots, thinly sliced
3 x 60g eggs, lightly beaten
Freshly ground black pepper (optional)
1 tablespoon freshly chopped herbs
¼ cup thinly sliced roasted capsicum
1 large focaccia, halved
125g sliced Swiss cheese

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Meanwhile, fry bacon in a non-stick fry pan until crisp. Remove from pan and set aside. Sauté mushrooms and shallots in fry pan until any liquid has evaporated. Remove from heat.
3. Beat eggs lightly adding pepper and herbs. Pour mixture over mushrooms in pan. Cook over medium heat until eggs are set but soft in the centre, approximately 3-5 minutes. Remove the omelette and roughly chop.
4. Split focaccia halves to form two sandwiches. Fill focaccia with omelette, capsicum, cheese and bacon.
5. Place prepared focaccia into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through, approximately 6-8 minutes or until desired result.
6. Serve immediately with salad greens.

Char Grilled Chicken Lavash with Mango & Pinenut Mayonnaise

Serves 2

¼ cup mayonnaise
½ tablespoon chilli salsa
1 teaspoons grated lime rind
½ tablespoon lime juice
125g canned mango pieces, drained
1½ tablespoon toasted pinenuts
1 char-grilled chicken breast, trimmed and thinly sliced
2 sheets lavash bread
1 avocado, peeled, deseeded and sliced

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Combine mayonnaise, salsa, rind, juice, mango, pinenuts and chicken.
3. Divide chicken mixture and spread in centre of each lavash. Top with avocado and roll tightly.
4. Place prepared lavash rolls into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through, approximately 4-6 minutes or until desired result.
5. Serve lavash rolls immediately sliced on an angle with salad greens.

Mexican Tortillas

Serves 2

125g Mexican salsa
¼ cup canned, red kidney beans, mashed
1 tablespoon freshly snipped garlic chives
100g finely chopped chorizo sausage
8 tortilla rounds (unfried variety)
100g tzatziki, prepared dip
100g avocado dip
125g mozzarella cheese, grated
½ cup sour cream, for serving

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Combine salsa, beans, chives and sausage. Divide mixture evenly and spoon over four tortillas. Top with alternating layers of tzatziki, avocado and cheese, then cover with remaining four tortillas to make four sandwiches. Be careful not overfill.
3. Place prepared tortillas into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through, approximately 4-6 minutes or until desired result.

Italian Vegetarian Focaccia Round

Serves 2

2 small round cheese and olive focaccia
1½ tablespoons pesto
125g Roma or egg tomatoes, sliced
100g bocconcini cheese, drained and sliced
1 medium Spanish onion, thinly sliced
1 tablespoon balsamic vinegar
1½ tablespoons extra virgin oil
Salt and freshly ground pepper, optional

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Split focaccia in half to form two sandwiches. Spread cut sides with pesto. Combine tomatoes, cheese, onion, vinegar, oil and seasonings. Divide tomato mixture evenly and spoon over pesto on two focaccia halves. Cover with remaining focaccia halves.
3. Place prepared focaccias into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through, approximately 6-8 minutes or until desired result.
4. Serve immediately.

Spicy Lamb in Pita

Serves 2

- 1 tablespoon oil
- 100g lamb mince
- 2 tablespoons finely chopped onions
- ½ cup diced tomato
- 1 tablespoon freshly chopped mint
- ¼ teaspoon ground coriander
- Pinch ground ginger
- ½ teaspoon ground cumin
- ¼ teaspoon turmeric
- Salt and freshly ground black pepper, optional
- 2 pita breads
- 2 slices Swiss cheese
- ½ cup tzatziki - dip for serving

1. Pre-heat Sandwich Press until green 'READY' light illuminates.
2. Heat oil in a non-stick fry pan, sauté lamb mince, onions, tomato, mint, spices and seasonings until browned and cooked. Drain.
3. Split pita breads open to form pockets. Insert a cheese slice into each pocket then fill with lamb mixture.
4. Place prepared pita breads into pre-heated Sandwich Press, close the lid and cook for 4-6 minutes, until golden, crisp and heated through or until desired result.
5. Serve immediately with tzatziki dip.

Mediterranean Layered Twists

Serves 2

- 2 twist or cob bread rolls
- 2 tablespoons pesto
- 100g marinated roasted eggplant
- 100g marinated roasted red capsicum
- 60g char grilled sliced sweet potato
- 100g marinated roasted semi-sun dried tomatoes, drained
- 60g mushrooms, sliced
- 2 slices Swiss cheese

1. Pre-heat Sandwich Press until green 'READY' light illuminates.
2. Split bread rolls in half and spread cut sides with pesto. Fill with eggplant, capsicum, sweet potato, dried tomato, mushrooms and cheese.
3. Place prepared bread rolls into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through, approximately 6-8 minutes or until desired result.
4. Serve immediately, cut in half.

Gorgonzola Panini

Serves 2

30g herb and garlic butter
4 slices crusty country-style bread
50g English spinach leaves
60g Gorgonzola cheese, crumbled
60g marinated roasted capsicum

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Spread herb and garlic butter over bread slices. Fill with spinach, cheese and capsicum to make two sandwiches.
3. Place prepared sandwiches into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through approximately 4-6 minutes or until desired result.
4. Serve immediately, cut in half.

Prosciutto Baguette

Serves 2

2 small-medium baguette rolls
80g Italian prosciutto
75g bocconcini cheese, thinly sliced
4 basil leaves
Freshly ground black pepper, optional
1 tablespoon extra virgin olive oil

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Split baguette in half. Fill with layers of prosciutto, cheese and basil. Season to taste and drizzle with oil.
3. Place prepared baguettes into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through, approximately 6-8 minutes or until desired result.
4. Serve immediately, cut in half.

Italian Fontina Toast

Serves 2

4 slices white bread
100g Italian fontina cheese, sliced
100g marinated roasted red capsicums
100g sliced marinated mushrooms
Freshly ground black pepper, optional

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Fill bread with layers of cheese, capsicum and mushrooms, season to taste to make two sandwiches.
3. Place prepared sandwiches into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through approximately 6-8 minutes or until desired result.
4. Serve immediately cut in half.

NOTE: Fontina cheese may be substituted with Parmesan or Romano cheese.

Toasted Chocolate Panini

Serves 2

80g cream cheese, softened
4 slices textured Country style bread
250g bittersweet chocolate, coarsely grated
Vanilla ice-cream, for serving
Extra grated bittersweet chocolate, for serving

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Spread cream cheese over bread slices and sprinkle with grated chocolate. Sandwich together.
3. Place prepared panini into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through, approximately 4-6 minutes or until desired result.
4. Serve immediately with vanilla ice cream and sprinkle with the extra chocolate.

Crisp Berry and Mascarpone Sandwiches

Serves 2

4 slices Country style bread
100g Mascarpone cheese
½ punnet strawberries, hulled and sliced
½ punnet raspberries
1 tablespoon honey

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Spread cheese over bread slices. Fill with berries and drizzle with honey to make two sandwiches.
3. Place prepared sandwiches into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through approximately 4-6 minutes or until desired result.
4. Serve immediately dusted with icing sugar, optional.

Sweet Nectarine Sandwich

Serves 2

40g unsalted butter, softened
4 slices soy and linseed grain bread
2 nectarines, peeled and sliced
1 teaspoon ground cinnamon
2 tablespoons caster sugar

1. Pre-heat Sandwich Press until green 'Ready' light illuminates.
2. Spread butter over bread slices. Fill with sliced nectarine and sprinkle with combined cinnamon and sugar to make two sandwiches.
3. Place prepared sandwiches into pre-heated Sandwich Press, close the lid and cook until golden, crisp and heated through approximately 4-6 minutes or until desired result.
4. Serve immediately.

Kambrook 12 Month Replacement Warranty

In Australia, this Kambrook Replacement Warranty does not affect the mandatory statutory rights implied under the Trade Practices Act 1974 and other similar State and Territory legislation relating to the appliance. It applies in addition to the conditions and warranties implied by that legislation.

In New Zealand, this Kambrook Replacement Warranty does not affect your mandatory statutory rights implied under the Consumer Guarantees Act 1993 in relation to the appliance. It applies in addition to the conditions and guarantees implied by that legislation.

This Kambrook Replacement Warranty is valid only in the country of purchase, but other statutory warranties may still apply.

This Warranty card and the purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook Replacement Warranty. Please note that under any applicable statutory warranty you are not required to produce these documents, but may be required to provide a proof of purchase.

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months domestic use from the date of purchase (or 3 months commercial use).

The Kambrook Replacement Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of, misuse or abuse, negligent handling or if the product has been used other than in accordance with the instructions. The Kambrook Replacement Warranty excludes breakables such as glass and ceramic items, consumable items and normal wear and tear.

This Kambrook Replacement Warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. Subject to your statutory rights, in the event of Kambrook choosing to replace the appliance, the Kambrook Replacement Warranty will expire at the original date, i.e. 12 months from the original date of purchase.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 09 271 3980 (New Zealand). Alternatively, visit us on the website at www.kambrook.com.au

Kambrook 12 Month Replacement Warranty

Your Purchase Record (Please Complete)

Attach a copy of the purchase receipt here.

Date Of Purchase _____

Model Number _____

Serial Number _____

Purchased From _____

(Please don't return purchase record until you are making a claim)

Register your warranty at www.kambrook.com.au/service.asp

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Customer Service Fax 0800 288 513

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Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustration in this book. Issue A10